

ABSTRACT

A method for increasing the stability of a food-grade or pharmaceutical-grade liquid, such as an extracted oil, herbal extract, flavor, color, or volatile chemical component used in the flavor industry, is provided. The method comprises mixing the liquid with an amphoteric polymer, preferably polyvinylpyrrolidone, to thereby infuse the liquid into the amphoteric polymer matrix and form a generally-solid, stabilized product. Optionally, bulking agents, absorbents, and flowing agents can be mixed with the liquid and amphoteric polymer to enhance the properties of the stabilized product. The inventive method is particularly useful for entrapping liquids that are highly volatile, heat sensitive and/or easily oxidizable.

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